

CH CARBONNIEUX 2019

Grand Cru Classé

PESSAC LÉOGNAN ROUGE

/ Per fles min. 12 flessen

Vinous – 92-94/100

The 2019 Carbonnieux Blanc was picked from 29 August to 18 September at 42hl/ha and aged in 25% new oak. It has an intense bouquet with lime zest, peach skin and beeswax scents, nicely focused with good attack. The palate is very well balanced with lovely pineapple and orange pith notes on the entry. Very cohesive with a tangy and vigorous finish. Excellent.

The Wine Advocate – 91-93/100

Composed of 60% Cabernet Sauvignon, 30% Merlot, 5% Cabernet Franc and 5% Petit Verdot, the 2019 Carbonnieux was harvested from the 18th of September to the 10th of October. Yields were 45 hectoliters per hectare this year. The alcohol came in at 14.5% with a pH of 3.69. It is being aged in French oak barrels, 40% new, for an anticipated 12-15 months. Deep garnet-purple in color, it prances out of the glass with invigorating scents of fresh redcurrants, black cherries and cassis with touches of bay leaves, pencil shavings and cloves. Medium to full-bodied, the palate has impressive vivacity with loads of crunchy black fruits and a refreshing line, framed by grainy tannins, finishing with a minty lift.

J. Suckling – 93-94/100

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